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Cranberry Cooler

A refreshing beverage made with cranberries, perfect for hot summer days.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 1000 grams Number of Servings: 4

Serving Size: 250 g

Ingredients

500 g	Cranberries
500 ml	Water
100 g	sugar
50 ml	Lemon juice
200 g	ice cubes

Directions

Step 1

Boiling

In a saucepan, combine cranberries, water, and sugar. Bring to a boil and simmer for 5 minutes.

Prep Time: 5 mins

Cook Time: 5 mins

Step 2

Remove from heat and let cool. Once cooled, strain the mixture to remove cranberry solids.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Stirring

Add lemon juice to the cranberry liquid and stir well.

Prep Time: 1 mins

Cook Time: 0 mins

Step 4



Serve over ice cubes.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 120 kcal

Fat: 0 g

Protein: 0 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	25 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	0 mg	0%	0%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Summer Fall

Events

Thanksgiving Valentine's Day Game Day

Cuisines

Italian Indian Vietnamese

Course

Drinks Sauces & Dressings

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